Sinfully Spicy Salsa

Grocery List

* 5 Roma Tomatoes, quartered
* 2 Jalapenos, halved (only 1 seeded)
* 2 Cloves garlic
* 2 Green Onions, sliced and separated white and light green from dark green
* 1 Lime, zest and juice
* ½ C lightly packed Cilantro
* Red onion, peeled and quartered
* 127 ml can green chilis
* Sea Salt / Pepper

Prep Time: 10 Min

Cook Time: - - -

Serves 4-6

NOTE: FOOD PROCESSOR



1. With the food processor running, drop in the red onions, garlic, white and light green portions of green onions, and jalapenos. Turn off.
2. Put in the cilantro, chilis, lime zest and juice, sea salt and pepper to taste ( I used two full rotations with the grinder for sea salt and 3 or 4 dashes of pepper. Adjust if needed)
3. Pulse manually a few times to blend and dump in the rest of the tomatoes. Pulse until thoroughly blended. Transfer to a serving bowl and garnish with fresh cilantro, the dark green portions of the onions, and a few lime wedges.
4. Serve with your favourite tortilla chip or use in burritos, tacos, and more!